



# AUSTRALIAN INSTITUTE OF TECHNICAL TRAINING

## SIT50416 Diploma of Hospitality Management

Hospitality

CRICOS Course Code 091035B



### Qualification

Students successfully completing the course will receive the Nationally Recognised qualification; SIT50416 Diploma of Hospitality Management.

### Course Duration

This course is offered full time over 2 years or 104 weeks including holidays on a full time basis.

### Scheduled Contact Hours

20 hours per week for 80 weeks.

Additionally, students are expected at least **10 hours** of individual study per week not limited to research, learning activities and assessment activities utilising the facilities and resources available at AITT.

### Tuition Fee

\$24,000

*Fees and Charges are subject to change with prior notice  
OSHC Fee and Material Fee will be charged extra.*

*Please refer to Student Handbook on the AITT Website ([www.aitt.vic.edu.au](http://www.aitt.vic.edu.au)) for itemised list of other costs (as applicable), and estimated living cost in Australia.*

### Training Location

- Level 1, 600 Collins Street, Melbourne, VIC 3000  
(Classes as per scheduled timetable)

## Course Description

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager. The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multiskilling and for specialisation in accommodation services, cookery, food and beverage and gaming.

#### Possible job titles include:

- banquet or function manager
- bar manager
- café manager
- chef de cuisine
- chef patissier
- club manager
- executive housekeeper
- front office manager
- gaming manager
- kitchen manager
- motel manager
- restaurant manager
- sous chef
- unit manager catering operations

**Please note about Role of Agents in Recruiting Students:** Prospective students may contact Australian Institute of Technical Training (AITT) directly, or the contact may be through an Agent. In all cases the student is provided with all relevant information by AITT, and the complete enrolment process is conducted by AITT. Where an Agent is involved, the Agent's sole role is to introduce the student to AITT. The Agent has no role or responsibility in determining the student's eligibility for the relevant qualification or in advising the student on the most suitable course for the student to undertake. If you have any question regarding this, please email at: [admissions@aitt.vic.edu.au](mailto:admissions@aitt.vic.edu.au) immediately.

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### Entry Requirements

The Training Package does not specify any entry requirements for this qualification course.

### Age Requirements

AITT has a requirement that all students must be over 18 years of age at the commencement of course.

### Academic Requirements

To gain entry to this course, applicants should have successfully completed home country equivalent qualification to:

- Australian Year 12 or higher for entry to Diploma and Advanced Diploma level course

For further information refer to the Equivalent Qualifications on the Victorian Curriculum and Assessment Authority (VCAA) website: <http://www.vcaa.vic.edu.au/Pages/vce/vcerecognition/equivalents/equivalentquals.aspx>

### English Language Requirements

All International Students applying for courses at AITT must have a minimum English Language proficiency level of one of the below:

**You should qualify in ANY ONE (1) of the following:**

- IELTS overall band of 5.5 or equivalent;
- TOEFL iBT test score band of 46 equivalent or above;
- PTE Academic band score 42 equivalent or above;
- Cambridge English Advanced (CAE) test score band of 47 equivalent or above;
- OET score band Pass equivalent or above;
- Successful completion of Senior Secondary certificate of education in Australia conducted in medium of English;
- Completion of a full time Certificate III level course or above in Australia;
- English as the first language;
- Satisfactory completion of the EAL course or ELICOS course at the appropriate level; OR
- Any other form of assessment or test that satisfies the Institution.

### Teaching Method

Teaching is conducted in the classroom as well as in the commercial training kitchen servicing customers (simulated industry environment). The delivery will include face to face teaching, lectures, discussions, research, learning activities, group work, and supervised practical sessions.

### Assessments

Assessments comprise of written assignments, tests, projects, case studies, skills demonstration and practicals. Skills will be assessed in the operational commercial training kitchen.

### Course Structure

#### Units of Competency

Student must complete 28 Units including 13 core & 15 elective units listed below:

Code	Title
<b>Core Units</b>	
• BSBDIV501	Manage diversity in the workplace
• BSBMGT517	Manage operational plan
• SITXCCS007	Enhance customer service experiences
• SITXCCS008	Develop and manage quality customer service practices
• SITXCOM005	Manage conflict
• SITXFIN003	Manage finances within a budget
• SITXFIN004	Prepare and monitor budgets
• SITXGLC001	Research and comply with regulatory requirements
• SITXHRM002	Roster staff
• SITXHRM003	Lead and manage people
• SITXMGT001	Monitor work operations
• SITXMGT002	Establish and conduct business relationships
• SITXWHS003	Implement and monitor work health and safety practices

#### Elective Units

• SITXFSA001	Use hygienic practices for food safety
• SITHCCC020	Work effectively as a cook *
• SITHCCC005	Prepare dishes using basic methods of cookery *
• SITHCCC006	Prepare appetisers and salads *
• SITHCCC007	Prepare stocks, sauces and soups *
• SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes *
• SITHCCC012	Prepare poultry dishes *
• SITHCCC013	Prepare seafood dishes *
• SITHCCC014	Prepare meat dishes *
• SITHKOP004	Develop menus for special dietary requirements
• SITHPAT006	Produce desserts *
• SITXFSA002	Participate in safe food handling practices
• SITXINV002	Maintain the quality of perishable items *
• SITHCCC015	Produce and serve food for buffets *
• SITXINV003	Purchase goods

(\*Prerequisite unit is SITXFSA001 Use hygienic practices for food safety)

# aitt.vic.edu.au

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